



### Food Program Official Inspection Report

Siskiyou County Community Development Department  
 Environmental Health Division  
 806 S. Main Street  
 Yreka, California 96097  
 phone: (530) 841-2100, fax: (530) 841-4076

Facility Name: <b>McCloud Market</b>	Permit # <b>000316</b>
Address: <b>117 Broadway McCloud CA 96057</b>	
Permit Holder: <b>Alice DeBon</b>	Permit To Operate: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Not Valid
Phone: <b>530-964-2888</b>	E-mail: <b>mccloudmkt@nctv</b>
Food Safety Certified Employee: <b>Amber Coffee</b>	Expiration Date: <b>09/2026</b>

		MAJ	OUT	COS		
					The marked items represent Health Code violations and must be corrected as follows:	
Protection Time/Temp.	1	Food Temp.		X	X	<p style="text-align: center; margin-top: 0;"><b>ROUTINE INSPECTION CONDUCTED ON THIS DATE</b></p> <p>1) Observed 110F rotisserie chicken stored at hot warmer. Hold hot foods at 135F or above. Half of the hot warmer were in used and only 3 heat lamps to heat this area. The chicken that were directly under the lamps are in temperature. Install additional heat lamps to accommodate the quantity of hot foods stored. Foods were moved to area that is holding temperature.</p> <p>3) Observed raw meat products stored next to ready-to-eat foods in the meat and dairy walk-in refrigerator and walk-in freezer. Observed raw shrimp stored next to cooked shrimp and above cooked burritos in self service frozen display case. Store ready-to-eat food above raw food and on separate shelves. Correct ASAP.</p> <p>3) Observed boxes of food on the ground in both the meat walk-in cooler and walk-in freezer. Store all foods at least 6" off the ground. Correct ASAP.</p> <p>13) Observed build-up of grease on table of rotisserie equipment. Observed build up of dried blood and food on meat grinder. Maintain all equipment in a cleanly and serviceable manner daily. Clean and sanitize ASAP.</p>
	2	Prep./ Service				
	3	Storage/ Disp.		X		
	4	Frozen Food				
	5	Pure Food				
	6	Reused Food				
	7	Transportation				
Food Storage	8	Storage Fac.				
	9	Refrig. Units				
	10	Thermometer				
	11	Hazardous Mat.				
Uten./Equip.	12	Spoils				
	13	Wash/ Sanitize		X		
	14	Equip. Condition				
Employee	15	Utensil Condition				
	16	Storage				
	17	Handwashing				
Water	18	Employee Hygiene				
	19	Employee Habits				
	20	Food Cert./ Card				
Waste	21	Water				
	22	Cross Con.				
Vermin	23	Liquid Waste				
	24	Refuse				
Facilities	25	Rodents/ Insects				
	26	Animal/ Fowl				
	27	Ventilation				
	28	Doors				
	29	Floors				
	30	Walls - Ceilings				
Misc.	31	Toilet Fac.				
	32	Janitorial Fac.				
	33	Lighting				
	34	Clothing - Linen				
	35	Signs				
	36	Misc.				

MAJ = Major violation    OUT = Out of compliance    COS = Corrected on-site	
Received By (Print): <b>Amber Coffee</b>	Received by (Signature): _____ Date: <b>12/11/2024</b>
REHS (Print): <b>Chalyn Dewey</b>	REHS (Signature): _____ Phone: <b>530-841-2112</b>

**Facility Name:** McCloud Market

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